



Figure 1. H6253 Jerky shooter.

Cleaning & Sanitizing

1. Always clean the jerky shooter thoroughly before and after each use.
2. Unscrew the nozzle by turning the hold down nut counterclockwise.
3. Turn the barrel counterclockwise to unscrew it from the plunger assembly.
4. Clean all parts with a sanitizing agent, then dry all pieces thoroughly.
5. Reassemble the jerky shooter.

Instructions

1. Mix jerky seasoning with finely ground meat. Follow the directions on your seasoning mix package.
2. Wash your hands and form the ground meat into rolls small enough to fit into the barrel.
3. Remove the hold down nut and nozzle from the front of the jerky shooter, pull the plunger back all the way, and fill the barrel with the meat rolls to within 1" of the top. NOTE—*Press the mixture firmly into the barrel to squeeze out trapped air.*
4. Select a flat nozzle for jerky, or a round nozzle for snack sticks (**Figure 1**), and secure it finger-tight with the hold down nut.



Cooking Jerky

Follow these directions for oven cooking. If using a dehydrator, follow the manufacturer's instructions.

1. Pre-heat the oven to 200°.
2. Place a drying rack on the cooking sheet. *NOTE—The drying rack helps decrease the drying time.*
3. Pull the trigger repeatedly until the meat begins to flow out of the nozzle.
4. Fill the drying rack with extruded strips of meat as shown in **Figure 2**, leaving a space between each strip.
5. Place the cooking sheet and drying rack in the pre-heated oven for approximately 75 minutes.
6. Remove the cooking sheet and rack from the oven and turn the jerky over.
7. Return the jerky to the oven for an additional 60 minutes.
8. Check for desired dryness. If the jerky is not dry enough, put it back into the oven, and check every 5 minutes until ready.
9. Remove the cooking sheet and rack from the oven, allow the jerky to cool, then place the jerky in a tightly sealed bag and refrigerate.

NOTE—All cook times and temperatures are general and differ for meat types. Research additional sources for techniques before use.

Tips & Tricks

Your meat should be as lean as possible. Using lean meat will speed up the drying time and aid in cleanup by decreasing fat dripping. Ground meat should be 80% to 95% lean. Jerky seasonings are available for all tastes, or you can get creative and make your own. Ground beef, turkey, venison, and buffalo are all excellent choices for jerky. Many books and recipes are available to help you to create your own jerky. Whenever you make jerky, you should cure the mixture with sodium nitrite. The cure is used to help prevent botulism when drying at low temperature. Follow the manufacturer's directions on the cure packet.

WARNING

Always fully cook/dehydrate/smoke all raw meat products. Raw meat harbors bacteria that can cause illness or death.



Figure 2. Extruding jerky.

Like all Grizzly products, the Model H6253 Jerky Shooter is covered by a one year warranty. Should any problems arise please call our customer service center at (570) 546-9663 or e-mail us at techsupport@grizzly.com.